

## While you wait

<i>Warm laminated milk bread</i> blond miso butter & borage honey (446kcal)	<i>Kaluga caviar (30gr)</i> or
9	<i>Kalix vendace roe (30gr)</i> jackfruit waffles, crème fraîche & beurre noisette (90kcal)
	105/49
<i>Chilled crudités</i> yuzu ranch dressing (409kcal)	<i>Nocellara olives (98kcal)</i>
11	6
<i>Furikake almonds</i> (450kcal)	
6	

## STARTERS

<i>Stracciatella di Bufala</i> soy beans, broccolini, lime, ginger vinaigrette & pine (467kcal)	21
<i>Roasted Orkney scallop</i> carrot 'hot sauce' xo oil, fingerlime & ikura (347kcal)	21
<i>Cold-poached lobster</i> tomato, pink peppercorns, almond, lemon verbena & vanilla (226 kcal)	25
<i>Tartar of tuna &amp; red deer</i> vendace roe, wasabi cream, fermented plum & warm ginger butter (149kcal)	29

<i>Veal steak tartare</i> truffle aioli, celery, parmesan & sencha tea (416kcal)	24
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<i>Scandinavian sashimi</i> salmon, lobster, hiramasa, scallop with pea ponzu, trout roe & horseradish emulsion (329kcal)	32
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<i>Sashimi of hiramasa</i> truffle vinaigrette, preserved lemon & chives (320kcal)	29
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## SALADS & VEGETABLES

<i>Signature Studio Frantzén Caesar salad</i> grilled guinea fowl, miso- togarashi, pine nuts & pork belly 'kakuni' (1040kcal)	36
<i>Roasted Cauliflower &amp; Truffle</i> hazelnuts, parmesan & galangal vinaigrette (623kcal)	32
<i>Salmon tataki 'furikake'</i> grilled avocado, cabbage salad, spring-onion & ponzu (733kcal)	37

## MAIN COURSES

### MAIN COURSES FROM THE FIREPLACE

<i>Marinated baby chicken</i> miso beurre blanc (635kcal)	34
<i>Ribeye</i> Swedish whiskey & peppercorn sauce (714kcal)	49
<i>Salmon</i> fingerlime, sea buckthorn kosho beurre blanc (625kcal)	38
<i>Halibut 'Chef signature'</i> butter sauce, anchovy, caviar & dill (808kcal)	59
<i>Sweden vs Japan</i> Swedish Oxtail, Japanese Wagyu, lemongrass jus & Japanese mustard (482kcal)	68
<i>The umami beefburger*</i> truffle aioli, Emmenthal, umami glazed tomato, shiitake (1053kcal)	32
<i>Cannon of lamb</i> Available from 4pm wasabi and mint "raita" & grilled cucumber jus (419kcal)	39
<i>Bone in ribeye steak &amp; smoked bone marrow with pine (for two)</i> Available from 4pm tasty paste & oxtail ponzu (1120kcal)	165

### LUNCH MAINS

Until 4pm	
<i>Lobster roll</i> brioche, togorashi mayonnaise, trout roe, celery & dill (781kcal)	29
<i>Fried chicken Katsu open sando</i> crispy cabbage, kimchi mayo & chilli (1171kcal)	31

### SIDES

Deep-fried Hasselback potato with browned butter & cream cheese (201kcal)	8
Charred broccolini with eel sauce, mint & Thai basil (90kcal)	9
Sake-braised maitake & oyster mushrooms with macadamia nuts & shiro kombu (266kcal)	9
Cloudberry-&-orange-glazed carrots (93kcal)	9
Butter-&-sake-braised greens with shallots (131kcal)	8
Koshihikari rice with melted butter & chives (200kcal)	7
Bitter red salad with pumpkin 'hot sauce' & shiso (119kcal)	8

### DESSERTS

<i>Sticky Toffee pudding</i> miso caramel, bourbon, sesame ice cream & candied pecans (775kcal)	16
<i>Yuzu sorbet</i> fennel, pomelo & sansho-pepper meringue (149kcal)	11
<i>Cloudberry &amp; waffles</i> mascarpone ice cream, miso caramel and tonka (890kcal)	16
<i>Rum-rasin ice cream</i> frozen foie gras, PX syrup & yeast mousse (316kcal)	14
<i>Freshly baked madeleines</i> beurre noisette & Kyoto miso (325kcal)	7

### The Frantzén book

Buy a copy of the new book from 3 Michelin starred Restaurant Frantzén in Stockholm.  
£70



## STUDIO FRANTZÉN

RESTAURANT | BAR | ROOFTOP

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order. Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Calories declared are for guidance only, are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Adults need around 2,000 kcal a day. While Harrods does its utmost to ensure that all intrinsic foreign bodies – eg. bones, shell, fruit stones etc – are removed from our products, small pieces may remain. A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 Cover Charge will be applied per person. VAT is charged at the applicable rate.